

SOFT DRINKS

Freshly squeezed:

Orange.....	3.25
Apple	3.25
Carrot	3.25
Pink grapefruit	3.25

Smoothie of the day	3.25
Still or sparkling mineral water (small).....	2.00
Still or sparkling mineral water (large)	3.50
Glass of milk	2.00

HOT DRINKS

Cappuccino	2.60
Caffe Latte	2.60
Flat White	2.40
Mocha	2.75
Hot Chocolate / with cream	2.75/3.10

Barry's Irish Gold Blend Tea.....	1.85
Barry's Decaffeinated Tea	1.95
Peppermint Tea.....	1.85
Superfruit Tea	1.85

CAKE COUNTER

Carrot Cake	2.95
Coffee and Walnut Cake.....	2.95
Victoria Sponge Cake	2.95
Lemon Drizzle Cake.....	2.95
Apple and Maple Cake.....	2.95

Luscombe strawberry lemonade	3.00
Luscombe Sicilian organic lemonade...	3.00
Luscombe organic ginger beer	3.00

Macchiato / Double Macchiato	1.50/1.80
Espresso / Double Espresso.....	1.50/1.80
Americano	2.35
Baileys Hot Chocolate/with cream.	3.95/4.30
Brandy Latte.....	3.95

Earl Grey	1.85
Camomile Tea	1.85
Ceylon Vanilla Tea	1.85
Green Tea	1.85

Orange and Almond Cake (flourless)	3.25
Chocolate Cake	2.95
Chocolate Brownie	2.15
Zesty Granola Bar	2.00
Millionaires Shortbread	2.15



THE REAL EATING COMPANY

Monday – Friday 8:00am to 5pm

Saturday 9am to 6pm

Sunday 9am to 5pm

A discretionary 12.5% service charge will be added to your food bill. All tips and service charge are shared amongst floor, bar and kitchen staff. The management do not retain any of these tips.

BREAKFAST

All Day Breakfast Sussex sausage & bacon, two free-range fried or poached eggs, roast tomatoes, baked beans, mushrooms, homemade hash browns, toast.....	8.50
Alternative All Day Breakfast Two free-range fried or poached eggs, roast tomatoes, baked beans, mushrooms, homemade hash browns, freshly cooked spinach, toast.....	7.75
Irish Breakfast Black & white pudding, two hash browns, two free range fried or poached eggs, roast tomatoes, toast	8.50
The Ultimate Breakfast choice of any of our breakfast dishes, tea or coffee, freshly squeezed juice of your choice & unlimited toast	12.95
Eggs Benedict* Two free-range poached eggs on muffins, hollandaise, Sussex ham	7.25 / 4.00
Eggs Florentine* Two free-range poached eggs on muffins, hollandaise, freshly cooked spinach	7.25 / 4.00
Eggs Royale* Two free-range poached eggs on muffins, hollandaise, home cured salmon....	8.50 / 4.50
Eggs on toast Two free-range poached eggs on hot buttered toast	4.50
Toast and jam Selection of toast, butter, England Preserves 60% fruit jam	3.50
Bacon sandwich Sussex bacon on sourdough bread	4.75

EXTRAS

Toast and butter	1.50	Baked Beans	1.50
Bacon	1.75	Hash browns	1.75
Sausage	1.75	Mushrooms	1.75
Tomatoes	1.50		

CLASSICS AND FAVOURITES

Soup of the day Homemade, served with bread and butter	6.00
Welsh Rarebit Our house rarebit mix with Hepworth beer and Cheddar	6.50
Buck Rarebit with a free-range poached egg on top	7.00
Pie of the day Mash, Harvey's ale gravy and vegetables	10.00
Homemade Fishcakes Two fishcakes served with a rocket salad, tartare sauce on the side	8.00
Ham, Egg and Chips Sussex ham, two fried free-range fried or poached eggs, chips	9.75
Fish, Chips and Mushy Peas Beer-battered fish, chips, homemade mushy peas, tartare sauce on the side	10.50
Homemade 9oz Hamburger served with chips and homemade relish	10.00
Extras: Cheddar, stilton, bacon 1.75 each	

Pie of the day, Quiche of the day, Vegetarian dish of the day

Please ask your server for details

SIDES

Mash	2.00	Mixed leaves	3.00
Chips	2.00	Mushy Peas	2.00
Bread & Butter	2.00		

*dishes available in half portions

PUDDINGS

Hot sticky toffee pudding	6.00	British cheese board	7.00
Chocolate brownie sundae	5.00	Hand-made ice-cream 3 scoops	5.00
Warm homemade treacle tart	5.00	Dark chocolate rum torte	5.00

APERITIF

Sussex sparkling	8.00
Bloody Mary	6.00
Kir Royal	7.50
Bucks Fizz	7.00
Gin and Tonic	6.00
Vodka and Tonic	6.00

BEER & CIDER

Hepworth Blonde Lager , Horsham West Sussex	4.50
Harvey's Blue Label 500ml , Lewes East Sussex	5.00

SPARKLING

	<i>glass</i>	<i>carafe</i>	<i>bottle</i>
NV Brut, Valentin Bianchi, San Rafael, Argentina	7.50		31.00
An excellent sparkling with an intense, biscuit flavour			
2007 Classic Cuvee, Hindleap, Bluebell Vineyards, Sussex	8.00		37.00
A crisp, light and fruity sparkling			

WHITE

2009 Molino Loco, Macabeo, Spain	4.50	8.50	16.00
Fresh and fruity, with an aroma of fresh peaches			
2009 Borgo Selene, Catarotto, Italy	4.85	8.95	17.00
Dry and crisp with apple and pear overtones			
2009 Vermentino, Les Vignes de L'Eglise, France	5.00	9.25	17.50
An aromatic, medium-bodied and well-balanced wine from the Languedoc			
2009 Finca Los Prados, San Rafael, Argentina	5.25	9.50	18.25
Fresh, lemony and zingy with a good length and clean finish			

ROSE

	<i>glass</i>	<i>carafe</i>	<i>bottle</i>
2009 Alpha Zeta 'R' Rosato, Italy	5.00	9.25	17.50
A Northern Italian rose with juicy red berries, fresh and crisp			

RED

2009 Rosso Veronese, Pergolino, Italy	4.50	8.50	15.85
A juicy Italian red with aromas of ripe cherries and strawberries			
2009 Les Vignes de L'Eglise IGP Pays d'Oc, France	5.00	9.25	17.50
A Merlot / Grenache full-bodied blend with a spicy finish			
2009 Finca Los Prados, Argentina	5.75	9.50	18.25
Lots of juicy depth from this Cabernet/Malbec blend			
2009 Il Faggio, Montepulciano d'Abruzzo, Italy	5.85	10.00	18.00
Deep and soft with a chocolate and cherry finish			